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Patent Claims

1. Vegetable protein preparation, producible by extraction from the seeds with a solvent,
characterised in that
the extraction is implemented in the presence of a lipase, the residual phospholipid content being ≤ 0.4%.

2. Protein preparation according to claim 1, characterised in that a pre-extraction and at least one protein extraction are implemented.

3. Protein preparation according to claim 1 or 2, characterised in that the lipase is added in excess during the protein extraction.

4. Protein preparation according to at least one of the claims 1 to 3, characterised in that a deoiling is implemented prior to the protein extraction by pressing and/or extraction with an organic solvent or CO_2.

5. Protein preparation according to claim 4, characterised in that the organic solvent is selected from n-hexane and iso-hexane.

6. Protein preparation according to at least one of the claims 1 to 5, characterised in that a neutralisation and drying is effected after the last protein extraction.

7. Protein preparation according to claim 6, characterised in that the neutralised protein preparation was subjected to a thermal treatment prior to drying.

8. Protein preparation according to at least one of the claims 1 to 7, characterised in that the lipases are selected from glycerol ester-hydrolases, triacylglycerol-lipases, triglyceride-lipases, triglycerol-acyl hydrolases (EC3.1.1.3).

9. Protein preparation according to at least one of the claims 1 to 7, characterised in that the proteins are selected from protein- and oleaginous seeds, cereals and leaf proteins.

10. Protein preparation according to claim 9, characterised in that the proteins are selected from soya, rape, lupin, mustard, flax, coconut, sesame, sunflower, groundnut, cotton, rye, wheat, maize, rice and alfalfa.

11. Use of the protein preparation according to at least one of the claims 1 to 10 in the food and animal feed industry.

12. Method for producing a vegetable protein preparation by extraction from the seeds with a solvent,
characterised in that
the extraction is implemented in the presence of a lipase.

13. Method according to claim 12, characterised in that a pre-extraction and at least one protein extraction are implemented.

14. Method according to claim 12 or 13, characterised in that the lipase is added in excess during the protein extraction.

15. Method according to at least one of the claims 12 to 14, characterised in that a deoiling is implemented prior to the protein extraction by pressing and/or extraction with an organic solvent or CO_2.

16. Method according to claim 15, characterised in that the organic solvent is selected from n-hexane and iso-hexane.

17. Method according to at least one of the claims 12 to 16, characterised in that a neutralisation and drying is effected after the last protein extraction.

18. Method according to claim 17, characterised in that the neutralised protein preparation was subjected to a thermal treatment prior to drying.

19. Method according to at least one of the claims 12 to 18, characterised in that the lipases are selected from glycerol ester-hydrolases, triacylglycerol-lipases, triglyceride-lipases, triacylglycerol-acyl hydrolases (EC3.1.1.3).

20. Method according to at least one of the claims 12 to 18, characterised in that the proteins are selected from protein- and oleaginous seeds, cereals and leaf proteins.

21. Method according to claim 20, characterised in that the proteins are selected from soya, rape, lupin, mustard, flax, coconut, sesame, sunflower, groundnut, cotton, rye, wheat, maize, rice and alfalfa.